

IN THE CLAIMS:

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1. (Currently Amended) A deep fat fryer/steamer combination cooking apparatus comprising:

a deep fat fryer/steamer combination basket having a basket main body with a bottom ~~end~~ and side wall and with apertures formed in the bottom and side wall, a bailing handle structure engaged with said basket main body ~~and having a grasp hook capture portion~~, a drain/steamer capture device supported by said main body, said drain/steamer capture device being configured for engagement with an upper edge of a cooking pot when in use and being of sufficient strength to support a 20 pound load weight, and wherein said capture device has a radial extension that provides for placement of said basket within the cooking pot in a cooking mode with said radial extension being free of contact with said pot.

2. (Original) The cooking apparatus according to claim 1 wherein said drain/steamer capture device includes a monolithic hook having circumferentially separate first and second hook sections.

3. (Original) The cooking apparatus as recited in claim 1 wherein said drain/steamer capture device is formed of a material of greater load strength than a material of the basket.

4. (Currently Amended) The cooking apparatus as recited in claim 1 wherein said ~~monolithic hook~~ capture device features a basket engagement wall, an upper wall section extending radially out from the engagement wall, and a pair of hook segments extending down from the upper section.

5. (Currently Amended) The cooking apparatus as recited in claim 4-33 wherein said upper section has an intermediate notch section formed therein which is further defined by interior side edges of said pair of hook segments.

6. (Original) The cooking apparatus as recited in claim 5 wherein said notch extends for more than 50% of an intermediate region of said upper section.

7. (Original) The cooking apparatus as recited in claim 1 further comprising a cooking pot having a bottom and side wall with the side wall of said basket having a height representing $\frac{2}{8}$ to $\frac{5}{8}$ of a vertical height of the side wall of said pot.

8. (Original) The cooking apparatus as recited in claim 1 wherein said capture device is generally transversally circumferentially offset from a diametrical line extending through contact points of said bailing handle structure with said main body.

9. (Original) The cooking apparatus as recited in claim 8 wherein there is only a single capture device supported by the side wall of the basket.

10. (Original) The cooking apparatus as recited in claim 1 wherein the capture device is positioned vertically below in height level an engagement point of said bailing handle structure with said main body.

11. (Currently Amended) The cooking apparatus as recited in claim 1 wherein said bailing handle structure is a monolithic device having free ends pivotally supported by said main body and a ~~central reception for grasping hook reception~~ receptor.

12. (Original) The cooking apparatus as recited in claim 1 comprising at least a pair of capture devices with one positioned at a different height relative to the main body of the basket.

13. (Currently Amended) The cooking apparatus as recited in claim ~~12~~ 35 wherein the pair of capture devices are circumferentially offset.

14. (Currently Amended) A deep fat fryer/steamer combination cooking apparatus comprising:

a deep fat fryer/steamer combination basket having a basket main body with a bottom end side wall and with apertures formed in the bottom and side wall, a bailing handle structure engaged with said basket main body, a drain/steamer capture device supported by said main body, said drain/steamer capture device being configured for engagement with an upper edge of a cooking pot when in use and being of sufficient strength to support a 20 pound load weight, and

The cooking apparatus as recited in claim 1 further comprising a cooking pot having a flow/no-flow drain off device.

15. (Currently Amended) A deep fat fryer/steamer combination cooking apparatus, comprising

a pot with a bottom and side wall;

a deep fat fryer/steamer combination basket having:

(i) a basket main body with a basket bottom and a basket side wall, and drain apertures formed therein,

(ii) a drain/steamer capture device secured to said basket main body and having at least one upper hook segment positioned for contact with an upper edge of said pot when in a drain mode and a second hook segment extending down off from said upper hook segment and wherein said upper hook segment has a radial extension that provides for placement of said

basket in a cooking mode within said pot with said capture device free of contact with said pot,

and

(iii) a bailing handle structure engaged with said basket main body.

16. (Original) The apparatus as recited in claim 15 wherein said bailing handle structure includes a bent bar secured at opposite ends to said basket main body.

17. (Original) The apparatus as recited in claim 16 wherein said bailing handle comprises grasp hook reception means.

18. (Original) The apparatus as recited in claim 15 wherein said pot has at least a 20 quart capacity, and said main body of the basket having a height between $\frac{2}{8}$ to $\frac{5}{8}$ of that of said pot and a diameter of within 1.0 inch to 2 inches of that said pot.

19. (Original) The apparatus as recited in claim 15 wherein said drain/steamer capture device includes a monolithic hook having circumferentially separate first and second hook sections.

20. (Currently Amended) The apparatus as recited in claim 19 37 wherein said upper hook segment has an intermediate notch section formed therein which is further defined by interior side edges of said pair of hook section.

21. (Original) The apparatus of claim 15 further comprising a drain off valve supported by said pot and positioned for draining cooking fluid from said pot.

22. (Original) The apparatus of claim 21 wherein said valve includes a handle which is manually movable from an on to an off position.

23. (Currently Amended) A deep fat fryer/steamer combination cooking apparatus, comprising:

a pot with a bottom and side wall;

a deep fat fryer/steamer combination basket having:

(i) a basket main body with a basket bottom and a basket side wall, and drain apertures formed therein,

(ii) a drain/steamer capture device secured to said basket main body and having at least one upper hook segment positioned for contact with an upper edge of said pot when in a drain mode and a second hook segment extending down off from said upper hook segment and wherein said upper hook segment has a radial extension that provides for placement of said basket in a cooking mode within said pot free of capture device contact with said pot and

(iii) a bailing handle structure engaged with said basket main body;

a drain off valve supported by said pot and positioned for draining cooking fluid from said pot,

wherein said valve includes a handle which is manually movable from an on to an off position, and

The apparatus of claim 22 further comprising a conduit in fluid communication with said drain and a receptacle to receive drained cooking fluid passing through said conduit.

24. (Original) The apparatus of claim 23 wherein said conduit is flexible and in a sealed relationship with said receptacle in operation.

25. (Original) A method of manufacturing the apparatus of claim 21 comprising attaching the bailing handle and the capture device to the main body of the basket and attaching a drain off valve to said pot.

26. (Currently Amended) A method of manufacturing the apparatus of claim 2 31 comprising:

manipulating a straight version of said drain/steamer capture device such that a back wall of said drain/steamer capture device is curved to better conform to the basket main body and interior edges of said first and second hook segments further separate, and securing said back wall to said basket main body; and providing the bailing handle structure to said basket main body.

27. (Original) The method of claim 26 wherein manipulating the drain steamer capture device includes bending the drain/steamer capture device such that a notch formed in a common upper capture device segment off from which the first and second hook segments extends, expands circumferentially apart.

28. (Currently Amended) A method of deep frying at least a 10 pound turkey, comprising:

heating cooking fluid in a pot;
inserting a turkey into the basket;
inserting the basket with turkey into the cooking fluid;
lifting the basket with turkey up while within the pot by grasping of a bail handle structure supported by the main body of the basket;
engaging a drain/steamer capture device attached to a main body of said basket such that ~~a pair of capture hook sections of said drain/steamer capture device contacts said pot within a common peripheral quadrant of said pot~~, said method further comprising draining cooking oil from said pot by opening a drain valve supported by said pot.

29. (Original) The method of claim 28 wherein engaging said drain steamer device tilts said basket main body so as to facilitate drainage of oil from the turkey and basket.

30. (Currently Amended) The method of claim 28 further comprising ~~draining cooking oil from said pot by opening a drain valve supported by said pot~~ engaging said capture device by positioning a hook shaped extension of said capture device over an upper edge of said pot.

31. (New) A deep fat fryer/steamer combination cooking apparatus comprising:
a deep fat fryer/steamer combination basket having a basket main body with a bottom and side wall and with apertures formed in the bottom and side wall, a bailing handle structure engaged with said basket main body and having a grasp hook capture portion, a drain/steamer capture device supported by said main body, said drain/steamer capture device being configured for engagement with an upper edge of a cooking pot when in use and being of sufficient strength to support a 20 pound load weight, and

wherein said drain/steamer capture device includes a monolithic hook having circumferentially separate first and second hook sections.

32. (New) A deep fat fryer/steamer combination cooking apparatus comprising:
a deep fat fryer/steamer combination basket having a basket main body with a bottom and side wall and with apertures formed in the bottom and side wall, a bailing handle structure engaged with said basket main body and having a grasp hook capture portion, a drain/steamer capture device supported by said main body, said drain/steamer capture device being configured for engagement with an upper edge of a cooking pot when in use and being of sufficient strength to support a 20 pound load weight, and

wherein said drain/steamer capture device is formed of a material of greater load strength than a material of the basket.

33. (New) A deep fat fryer/steamer combination cooking apparatus comprising:

a deep fat fryer/steamer combination basket having a basket main body with a bottom and side wall and with apertures formed in the bottom and side wall, a bailing handle structure engaged with said basket main body and having a grasp hook capture portion, a drain/steamer capture device supported by said main body, said drain/steamer capture device being configured for engagement with an upper edge of a cooking pot when in use and being of sufficient strength to support a 20 pound load weight, and

wherein said capture device features a basket engagement wall, an upper wall section extending radially out from the engagement wall, and a pair of hook segments extending down from the upper section.

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34. (New) A deep fat fryer/steamer combination cooking apparatus comprising:

a deep fat fryer/steamer combination basket having a basket main body with a bottom and side wall and with apertures formed in the bottom and side wall, a bailing handle structure engaged with said basket main body and having a grasp hook capture portion, a drain/steamer capture device supported by said main body, said drain/steamer capture device being configured for engagement with an upper edge of a cooking pot when in use and being of sufficient strength to support a 20 pound load weight,

wherein said capture device is generally transversally circumferentially offset from a diametrical line extending through contact points of said bailing handle structure with said main body, and

wherein there is only a single capture device supported by the side wall of the basket.

35. (New) A deep fat fryer/steamer combination cooking apparatus comprising:

a deep fat fryer/steamer combination basket having a basket main body with a bottom and side wall and with apertures formed in the bottom and side wall, a bailing handle structure

engaged with said basket main body and having a grasp hook capture portion, a drain/steamer capture device supported by said main body, said drain/steamer capture device being configured for engagement with an upper edge of a cooking pot when in use and being of sufficient strength to support a 20 pound load weight, and

at least a pair of capture devices with one positioned at a different height relative to the main body of the basket.

36. (New) A deep fat fryer/steamer combination cooking apparatus, comprising
a pot with a bottom and side wall;

a deep fat fryer/steamer combination basket having:

(i) a basket main body with a basket bottom and a basket side wall, and drain apertures formed therein,

(ii) a drain/steamer capture device secured to said basket main body and having at least one upper hook segment positioned for contact with an upper edge of said pot when in a drain mode and a second hook segment extending down off from said upper hook segment and

(iii) a bailing handle structure engaged with said basket main body,

wherein said bailing handle structure includes a bent bar secured at opposite ends to said basket main body, and

wherein said bailing handle comprises grasp hook reception means.

37. (New) A deep fat fryer/steamer combination cooking apparatus, comprising
a pot with a bottom and side wall;

a deep fat fryer/steamer combination basket having:

(i) a basket main body with a basket bottom and a basket side wall, and drain apertures formed therein,

(ii) a drain/steamer capture device secured to said basket main body and having at least one upper hook segment positioned for contact with an upper edge of said pot when in a drain mode and a second hook segment extending down off from said upper hook segment and

(iii) a bailing handle structure engaged with said basket main body,
wherein said drain/steamer capture device includes a monolithic hook having circumferentially separate first and second hook sections.

38. (New) The cooking apparatus of claim 9 wherein said capture device is of sufficient strength to maintain an original pre-load orientation when subject to a 16lb load weight.

39. (New) The cooking apparatus of claim 1, wherein said capture device is non-releasably secured to said basket.

40. (New) The method of claim 28 wherein said capture device is non-releasably secured to said main body and is placed in supporting contact with an upper edge of said pot when engaged with said pot.

41. (New) The method of claim 28 wherein following insertion of the basket with turkey into the cooking fluid, there is maintained a radial spacing between said capture device and an interior wall of said pot.

42. (New) The method of claim 28 wherein said capture device and basket are positioned entirely with the pot while the turkey is subjected to the cooking fluid.

43. (New) The method of claim 28 wherein the draining of cooking oil from the pot is carried out after engaging said capture device and allowing for a period of cooking fluid drip off from the turkey.

44. (New) A deep fat fryer/steamer combination cooking apparatus, comprising

a pot with a bottom and side wall;

a deep fat fryer/steamer combination basket having:

(i) a basket main body with a basket bottom and a basket side wall, and drain apertures formed in said basket,

(ii) a drain/steamer capture device secured to said basket main body and having at least one upper hook segment positioned for contact with an upper edge of said pot when in a drain mode and a second hook segment extending down off from said upper hook segment, and

(iii) a bailing handle structure engaged with said basket main body; and

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a drain off valve supported by said pot and positioned for draining cooking fluid from said pot.

45. (New) The apparatus as recited in claim 44 wherein said pot includes a cylindrical wall section extending up from said bottom and in which said drain off valve is supported.

46. (New) The apparatus as recited in claim 45 wherein said drain off valve is positioned within two inches from the bottom of said pot.

47. (New) The apparatus as recited in claim 44 further comprising an outdoor cooker dimensioned for supporting said pot.

48. (New) The apparatus as recited in claim 44 wherein said capture device has a radial extension that provides for insertion of said basket fully within said pot while maintaining a radial clearance between a radial outer edge of said capture device and said pot.

49. (New) The cooking apparatus as recited in claim 44 wherein said capture device maintains an original configuration when the basket is supporting a 20lb load.

50. (New) The cooking apparatus as recited in claim 44 wherein said cooking apparatus is a turkey fryer apparatus with said basket designed to support at least a 16lb turkey.

51. (New) The apparatus as recited in claim 44 wherein said capture device is fixed by a weld bond with said basket.

52. (New) The apparatus as recited in claim 44 wherein said bailing handle has a grabbing device receptor formed in said bailing handle.

53. (New) The apparatus as recited in claim 1 wherein said capture device is configured such that when said capture device is engaged with an upper edge of the pot, a portion of the basket diametrically opposite to said capture device is free from contact with the pot.

54. (New) The apparatus as recited in claim 1 wherein said capture device is entirely positioned within an upper quarter height portion of said basket.
